



Wattle Creek 2014 Viognier Alexander Valley, Sonoma County

Winemaker notes

Our 2014 Viognier continues to spring of bright and racy vintages Alexander Valley has provided us. Very Floral and perfumed with orange blossoms and notes of honey. Aromas of mandarin orange and dried apricots compliment the delicate floral notes and bring a sweet freshness to the aroma. This Viognier has only partial malolactic fermentation of 15%, so the palate is crisp and refreshing with delicate touches of honey, orange and apricot that finish with a brisk acidity to round it all out. This wine is best served chilled but not cold to allow the full aromatic potential to be realized. Viognier is friendly with many meals but really shines with pork and poultry dishes made with lots of spice or fruit based sauces. Viognier is also a great accompaniment to Asian cuisines or a fine cheese tray.

Vintage & Winemaking

2014 was the third in a nice string of classic California vintages. We experienced a fairly early bloom followed by a wave or consistently warm weather building sugars quickly. Fortunately by late summer the heat tamed a bit with just a touch of rain allowing the flavors to develop without sending sugar levels spiraling out of control. Harvest was early and fast with only a few lots in the coolest spots in Russian River and Pine Mountain dragged into October.

To the relief of our vineyard team we made it into harvest with little significant rainfall and nice steady warm weather. We harvested each block of Viognier individually by hand into picking bins at night in an effort to preserve the delicate flavors. The fruit was received in the cellar before the sun came up and sent directly to press in whole cluster fashion.

The grapes were allowed to settle in tank for twenty four hours racked off the gross lees and the fermentation started. Using a slow cool fermentation we take every precaution to keep oxidation at bay and preserve the fresh and volatile aromatics. Once the wine has fermented dry we allow it to briefly age in tank and send it to bottling for an early spring release.

Appellation:	Alexander Valley	
Variety/Blend:	Viognier	100%
Vintage:	2014	
Oak Maturation:	85% Stainless / 15% French Oak	
Alcohol:	13.8 %	
Production:	192 Cases	